

**PROCESS CHEESE CONTAINING INCREASED LEVELS
OF WHEY PROTEIN**

ABSTRACT

The present invention provides process cheeses comprising casein and whey protein with a ratio of casein to whey protein of from about 50:50 to about 75:25. Typically, the process cheese further comprises an emulsifier, milkfat, and may contain one or more other ingredients such as, but not limited to, whole whey, cheese, and lactic acid. The present invention provides methods for producing the process cheese of the current invention using a pre-cook or post-cook homogenization step, and/or a modified dairy protein source. The modified dairy protein source includes high viscosity whey protein, emulsified high fat whey protein powder, low calcium whey protein, and/or high solubility milk protein.